

<http://btc.montana.edu/outreach/fall99/HDFN226.html>

HDFN 226–Food Science I

Distance Education Course

Dates: September 13 -- December 13, 1999

[Register for the course](#)

This is a special offering of HDFN 226, Food Science I, in which teaching food science will be emphasized. In this course, the student will explore food science principles related to physical and chemical changes occurring during the selection, storage and preparation of foods. Food safety and the roles of food in promoting a healthy lifestyle will be included. Students will study how to evaluate the quality of foods and how various factors affect sensory evaluation of foods. Adapting food science principles for the classroom curriculum will be incorporated in this course.

Course registrants will be required to complete reading assignments, participate in online discussions, complete weekly or biweekly assignments and complete a course project, which will include development of a teaching unit for use in the respective teachers' classroom.

Instructor:

Bettie C. Stanislao, RD, Ph.D., LN, CDE is an Adjunct Instructor in the Health and Human Development Department at Montana State University–Bozeman. She has taught Food and Nutrition courses at the University of Rhode Island, North Dakota State University, and Montana State University. In addition, she has experience in public school teaching, Agricultural Cooperative Extension Service, hospital dietetics, computerized foodservice systems design, and diabetes education. She has been a Certified Diabetes Educator since 1986. Her Ph.D. is in Human Nutrition from Case Western Reserve University, and her postdoctoral study was in Industrial and Management Engineering at North Dakota State University. Bettie loves people and loves to teach.

Credit: HDFN 226 is 3 semester credits.

Prerequisites:

CHEM 121 or CHEM 131 or equivalent course in General Chemistry with a laboratory.

HDFN 221 or equivalent course in Human Nutrition

Time Commitment: 10 to 12 hours per week. The course may require more time if you are not familiar with telecommunications.

Target Audience: Middle and high school teachers who are interested in food science.

Required Textbook: Food Fundamentals, 7th ed. by Margaret McWilliams. Published February 1998 (paperback).

Publisher: Plycon Press, PO Box 220, Redondo Beach, CA 90277, telephone: (760)788-9455 or FAX (760)788-4627. The book is available from the publisher, or from Amazon.com or [Barnes and Noble \(bn.com\)](http://BarnesandNoble.com) for \$43.95.

Students are expected to order their textbooks directly from one of these sources.

Other Course Materials:

Prior to the beginning of the course, the registered participants will receive a course packet, which will contain required material for the course.

Cost:

Tuition is \$300 and the materials are \$20 (includes shipping).

Special Computer Requirement:

You must have Internet access via a local Internet provider or through your school or workplace. Software and instructions for installing it will be included in the course material packet.

[Register for the Course](#)

See other telecomputing classes for teachers, the [Fall 1999 NTEN courses](#), offered through the [National Teachers Enhancement Network](#).

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